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PRODUCT SPECIFICATION

Edible Leaf Gelatine +/- 500 leaves / kg

Date: 21.01.2022

Raw material: 100 % Pig Skin

Shelf life: 3 years

Storage conditions:
Room temperature, dry without smell

Physical-Chemical Characteristics	Specification
Gel Strength (6,67%, 10°C)	+/- 200 Bloom
pH (5% / 60°C)	4,9 - 5,6
Clearness	≤ 50 NTU
Moisture (105°C / 17h)	≤ 15 %
H2O2	≤ 10 ppm
SO2	≤ 10 ppm
Ash (550°C)	≤ 2 %
As	≤ 1 ppm
Cd	≤ 0,5 ppm
Cr	≤ 10 ppm
Cu	≤ 30 ppm
Hg	≤ 0,15 ppm
Pb	≤ 5 ppm
Zn	≤ 50 ppm

Microbiological Characteristics	Specification
Total aerobic bacteria	≤ 1000/g
E. Coli	0/10g
Salmonella	0/25g
Anerobic sulphite-reducing bacteria (no gas prod.)	≤ 10/g

Quality conform to the requirements of regulation (EC) No. 853/2004 and to the GME standard code bacteriological specification food grade gelatine.

EWALD-GELATINE GmbH